



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

OCT 6 2004

Q.F.B. Amada Vélez Méndez
Director General de Inocuidad Agroalimentaria,
Acuícola y Pesquera
Servicio Nacional de Sanidad, Inocuidad y
Calidad Agroalimentaria (SENASICA)
Secretaría de Agricultura, Ganadería, Desarrollo
Rural, Pesca y Alimentación (SAGARPA)
Municipio Libre 377
Piso 7 Ala "B"
Santa Cruz Atoyac
México, D.F.
C.P. 03310 México

Dear Ms. Vélez:

The Food Safety and Inspection Service (FSIS) conducted an enforcement audit of Mexico's meat and processed poultry inspection system April 20 through May 4, 2004. Enclosed is a copy of the final report. Included in the report as attachments are your two letters dated August 2, 2004, and September 3, 2004, in which you provided detailed comments to our draft final report of the same audit.

If you have any questions regarding the enclosed audit report, please contact me at telephone number (202) 720-3781, at facsimile number (202) 690-4040, or at my email address sally.white@fsis.usda.gov.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc:

Suzanne Heinen, Minister-Counselor, American Embassy, Mexico City
Enrique Lobo, Agricultural Minister, Embassy of Mexico, Washington, DC
Jeanne Bailey, FAS Area Director
Lloyd Day, FAS
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Barbara Masters, Acting Administrator, FSIS
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Mary Stanley, Director, IID, OIA, FSIS
Country File (FY 2004 Enforcement Audit)

FINAL

OCT 1 2004

DRAFT FINAL REPORT OF AN AUDIT CARRIED OUT IN
MEXICO COVERING MEXICO'S MEAT AND PROCESSED
POULTRY INSPECTION SYSTEM

APRIL 20 THROUGH MAY 4, 2004

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria (SENASICA)]
CFR	U.S. Code of Federal Regulations
CVO	Chief Veterinary Officer
MVZ	Medical Veterinarian of Zoonosis
SAGARPA	Secretaria de Agricultura, Ganaderia, Desarrollo Rural, Pesca Y Alimentacion
SENASICA	Servicio Nacional de Sanidad Inocuidad y Calidad Agroalimentaria
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point System
SSOP	Sanitation Standard Operating Procedures
TIF	Tipo Inspeccion Federal
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species

1. INTRODUCTION

The audit took place in the Republic of Mexico from April 20 to May 4, 2004.

An opening meeting was held on April 20 in Mexico City with the Central Competent Authority (CCA). At this meeting, the audit team confirmed the objective and scope of the audit, the audit team's itinerary, and requested additional information needed to complete the audit of Mexico's meat and processed poultry inspection system.

The audit team members were accompanied during the entire audit by representatives from the SENASICA central office and/or representatives from the SAGARPA state offices.

2. OBJECTIVE OF THE AUDIT

This audit was an enforcement audit. The objective of the audit was to determine whether Mexico was maintaining an equivalent inspection system and, therefore, retain eligibility to export meat and processed poultry to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, five SAGARPA state offices, three beef slaughter establishments, three swine slaughter establishments, and 15 meat and/or processed poultry processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1	SENASICA
	State	5	State Offices / State Supervisors
Laboratories		0	Establishments produce beef, pork and/or poultry.
Meat Slaughter Establishments		7	
Meat/Poultry Processing Establishments		14	

3. PROTOCOL

This on-site audit was conducted in three parts. One part involved visits with SENASICA inspection officials at the central office and SAGARPA state offices to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters or regional offices. The third part involved on-site visits to 19 certified establishments and two non-certified establishments that were presented to FSIS as fully meeting the U.S. import requirements.

Government oversight was evaluated using the five FSIS government oversight requirements stipulated in FSIS regulations (9 CFR 327). Program effectiveness

determinations of Mexico's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/ processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*.

During all on-site establishment visits, the auditors evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditors also assessed how inspection services are carried out by Mexico and determined if establishment and inspection system controls were in place to ensure the production of meat and processed poultry products that are safe, unadulterated and properly labeled.

At the opening meeting, the audit team explained to the CCA that their inspection system would be audited in accordance with two areas of focus. First, the auditors would audit against FSIS requirements. FSIS requirements include daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and requirements for HACCP, SSOP, testing for generic *E. coli*, *Salmonella* species, *E. coli* O157:H7, and *Listeria monocytogenes*.

Second, the auditors would audit against any equivalence determinations that have been made by FSIS for Mexico under provisions of the Sanitary/Phytosanitary Agreement. Currently, Mexico has an equivalence determination from FSIS regarding an exemption from performing species verification testing.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 300 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at:

http://199.140.65.44/regulations_&_policies/Foreign_Audit_Reports/index.asp.

FSIS audit of Mexico's inspection system conducted in October/November 2002.

- Eleven establishments and two laboratories reviewed.
- Two establishments received a Notice of Intent to Delist (NOID).
- Inadequate HACCP implementation in two establishments.
- Inadequate SSOP implementation in one establishment.

- Inadequate maintenance of facilities in three establishments.

FSIS audit of Mexico's inspection system conducted in May/June 2003.

- Eleven establishments and one laboratory reviewed.
- Four establishments were delisted and became ineligible to export to the United States.
- Four establishments received an NOID.
- No government inspector during third processing shift in one establishment.
- Insufficient number of government inspectors conducting post-mortem inspection in two establishments.
- Deficiencies identified during previous FSIS audit were not corrected in some establishments.
- Inadequate HACCP implementation in some establishments.
- Some establishments did not reassess its HACCP plan to include *E.coli* O157:H7 and/or *Listeria monocytogenes* as hazards likely to occur.
- Inadequate maintenance of facilities in some establishments.
- Inadequate government oversight.

6. MAIN FINDINGS

6.1 Government Oversight

SENASICA has responsibility of regulating Mexico's inspection system and live animal health. The management structure of Mexico's inspection system is as follows: The Director Chief of SENASICA is Dr. Javier Trujillo Arriaga. Q.F.B. Amada Vélez Méndez is the Director General of Safety in Agriculture, Aquaculture and Fisheries and has oversight of Mexico's inspection system. MVZ. Jorge Parados Pérez is the new Chief of TIF establishments, which includes those certified to export meat and processed poultry to the United States. In addition, SENASICA has four central supervisors that assist in providing government oversight of TIF establishments. They are: MVZ. Concepción Silva, MVZ. Irma Barrera, MVZ. Claudia Romero and MVZ. Juan Carlos Gómez Arago, who also serves as HACCP coordinator.

The production of meat and poultry products in Mexico is either conducted in TIF establishments or municipal establishments. SENASICA has authority only over TIF establishments whereas Mexico's Department of Health has authority over municipal establishments. The majority of the meat and poultry production in Mexico is conducted in TIF establishments. Only TIF establishments have the authority to produce product for export to other countries.

6.1.1 CCA Control Systems

Audit of the CCA control systems included the following document reviews during on-site visits to headquarters, state offices, and local inspection offices (TIF establishments):

- Supervisory visits to establishments that were certified to export to the U.S.

- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Label approval records.
- Sampling and analyses for residues and water supply.
- Pathogen reduction and other food safety initiatives such as SSOP and HACCP programs, generic *E. coli*, *Salmonella* species, *E. coli* O157:H7, *Listeria monocytogenes* testing, and implementation of the new Bovine Spongiform Encephalopathy (BSE) control measures.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and inedible and condemned materials.
- Export product inspection and control including export certificates.
- National residue control program and monitoring results.
- Enforcement records including examples of criminal prosecutions, consumer complaints, recalls, seizures and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result of the examination of these documents with the exception of the following:

- Monthly review reports of certified TIF establishments were not conducted and/or written for a few months by the former SENASICA supervisor assigned to the State of Monterrey. During this time, these establishments were producing product for export to the United States.

6.1.2 Ultimate Control and Supervision

Each TIF establishment is under the direct authority of a SAGARPA state office. Each state office has at least one SENASICA state supervisor who is assigned to provide government oversight of all TIF establishments within the state. Based on the size of the state and/or the number of TIF establishments, SENASICA may assign two state supervisors. In addition, SENASICA has assigned a MVZ supervisor to each TIF establishment certified to export meat or processed poultry to the United States. Additional MVZ inspection officials are assigned to certified establishments to carry out government inspection responsibilities. Since early 2004, SENASICA has hired several new government MVZ officials to conduct official inspection duties at TIF establishments.

SENASICA has adequate levels of authority (headquarters, state offices, and certified establishments) to ensure effective oversight of all U.S. import inspection requirements. However, SENASICA is not providing sufficient oversight of its inspection system from the central office to certified establishments.

6.1.3 Assignment of Competent, Qualified Inspectors

Upon entering government employment as an official inspector, new employees undergo induction training as well as participate in on-the-job practical training under the

supervision of experienced veterinarians. Training is supplemented by refresher courses on inspection requirements and participation in U.S. government technical assistance programs. Limited resources have restricted SENASICA's ability to conduct sufficient training for its inspection personnel. However, additional and on-going training was stated as a priority for SENASICA.

During this audit, it was learned that the newly hired MVZ inspection officials are not being compensated (paid) for work performed for SENASICA. This raised a concern with FSIS regarding the possibility of the potential of SENASICA not being able to maintain a qualified staff of inspection officials and non-paid inspectors becoming vulnerable to corruption.

6.1.4 Authority and Responsibility to Enforce the Laws

SENASICA has the authority and responsibility to enforce the applicable laws relevant to establishments producing product for export to the United States. However, the audit findings demonstrate that SENASICA has not taken corrective action in all cases when an establishment failed to comply with the U.S. import requirements. Accordingly:

- Three certified establishments were delisted.
- One additional establishment, which was not certified to export to the United States but presented to FSIS for reinspection, was unacceptable.
- Four additional certified establishments received a Notice of Intent to Delist (NOID).
- Several establishments had repeated deficiencies regarding HACCP implementation and improper facility maintenance.

6.1.5 Adequate Administrative and Technical Support

During the audit, the audit team found that SENASICA has administrative and technical support to operate Mexico's inspection system and has the ability to support a third-party audit.

6.2 Headquarters / State Offices / Local Inspection Offices

The audit team conducted a review of inspection documents that included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of recalls, control of noncompliance product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

With the exception of the finding that was previously reported under Paragraph 6.1.1, no serious concerns arose as a result the examination of these documents.

7. ESTABLISHMENT AUDITS

The FSIS audit team reviewed all 19 certified establishments and 2 additional establishments that were not certified but presented to FSIS as fully meeting the U.S. import requirements to obtain recertification. Seven were slaughter establishments and 14 were processing establishments. At the time of the audit, three establishments were delisted by SENASICA, one non-certified establishment was declared unacceptable, and four additional establishments received a NOID from SENASICA.

Specific deficiencies are noted on the attached individual establishment reports.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

No laboratories were visited.

9. SANITATION CONTROLS

As stated earlier, the FSIS audit team focused on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas was Sanitation Controls.

Based on the on-site reviews of establishments, and except as noted below, Mexico's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene and practices, and good product handling and storage practices.

In addition, and except as noted below, Mexico's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. Of the 21 establishments reviewed, there was inadequate implementation of SSOP requirements in 10 establishments. The degree of non-compliance varied.

SSOP implementation deficiencies are noted on the attached individual establishment reports.

9.2 Sanitation

The following deficiencies were noted:

- Direct product contamination was identified in three establishments.
- The potential for product contamination was identified in seven establishments due to the following reasons:
 - Excessive condensation.
 - Insanitary conditions identified during pre-operational inspection.
 - Inadequate distinction of containers holding edible and inedible product.

Specific deficiencies are noted in the attached individual establishment reports.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS audit team reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Mexico's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS audit team reviewed was Slaughter/Processing Controls. Controls reviewed included the following areas: ante-mortem and post-mortem inspection procedures and disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

Review of controls also included the implementation of HACCP systems in all establishments, implementation of a testing program for generic *E. coli*, and *E. coli* O157:H7 in slaughter establishments, *Listeria monocytogenes* in processing establishments, and implementation of the BSE control measures.

The FSIS audit team findings are as follows:

11.1 Humane Handling and Humane Slaughter

No deficiencies were noted

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site reviews of 21 establishments. Of these establishments, there was inadequate implementation of HACCP requirements in 12 establishments. The degree of non-compliance varied.

HACCP implementation deficiencies are noted on the attached individual establishment reports.

11.3 Testing for Generic *E. coli*

The slaughter establishments had effectively implemented testing for generic *E. coli* with the following exception:

- Two establishments had not developed statistical process control methods when the swabbing procedure is used for evaluating the results of the testing program for generic *E. coli*.

11.4 Testing for *Listeria monocytogenes*

HACCP plans had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur with the exception of one establishment.

11.5 Testing for *E. coli* O157:H7

HACCP plans had been reassessed to include *E. coli* O157:H7 as a hazard reasonably likely to occur with the exception of one establishment.

11.6 Implementation of BSE Control Measures

The beef slaughter establishments had effectively implemented the new BSE control measures.

12. RESIDUE CONTROLS

The fourth of the five risk areas reviewed by FSIS is Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions. During this audit, the audit team did not visit any laboratories, thus the review of Mexico's national residue program was limited.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS audit team reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing programs for *Salmonella* and Species Verification.

13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

13.2 Testing for *Salmonella*

The slaughter establishments had effectively implemented the testing program for *Salmonella* species.

13.3 Species Verification

FSIS had previously granted Mexico an exemption from conducting species verification testing. The FSIS audit team verified that adequate controls were in place to assure clear separation of meat products of different species.

13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required except in six establishments, of which all were located in the state of Nuevo Leon and were under the supervision of one SENASICA state supervisor.

Government of Mexico inspection officials had replaced this state supervisor effective April 1, 2004. In some of these establishments, the official veterinarian-in-charge stated that the monthly reviews were conducted but no documentation was provided.

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other countries for further processing.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

However, with regard to post-mortem inspection procedures and dispositions, the CCA did not have adequate controls in two establishments. The FSIS audit team identified the following deficiencies:

- Inadequate identification between carcass and viscera that could lead to the acceptance of suspect animals.
- Retained carcasses being washed prior to final carcass inspection.
- Required post-mortem palpations not being performed.

Furthermore, the following concerns were raised by the FSIS audit team:

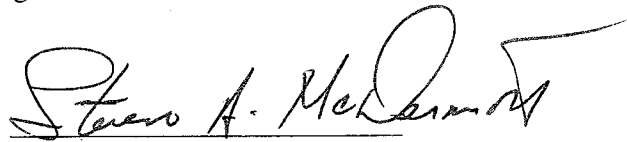
- Deficiencies were not being identified in all establishments by Mexico's inspection service.
- Deficiencies, in some instances, were being identified but corrective actions were not being conducted.
- 19 of 21 establishments reviewed were cited for inadequate government enforcement.

14. CLOSING MEETING

A closing meeting was held on May 4, 2004 in Mexico City with the CCA. At this meeting, the primary findings from the audit were presented by the FSIS audit team.

The CCA understood and accepted the findings.

STEVEN A. MCDERMOTT
Senior Equivalence Officer
International Equivalence Staff
Office of International Affairs

A handwritten signature in black ink, reading "Steven A. McDerriott". The signature is written in a cursive style with a large, stylized "S" at the beginning and a long horizontal line extending from the end.

15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms

Foreign Country Response to Draft Final Audit Report (when it becomes available)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Empacadora de Carnes Unidad Ganadera SA de CV Aguascalientes	2. AUDIT DATE Apr, 2004	3. ESTABLISHMENT NO. TIF-45	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	X
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	X	46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	X	56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58. Notice of Intent to Delist	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

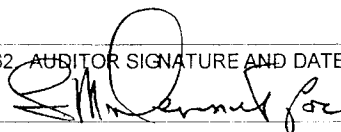
April 30, 2004: TIF-45, Empacadora de Carnes Unidad Ganadera SA de CV, Aguascalientes, Mexico
Operations: Beef Slaughter

- 10/51 During pre-operational sanitation, numerous pieces of machinery were identified as having not been cleaned adequately prior to the start of operations. A document review revealed a trend of many repeated pre-operational sanitation inadequacies. This had been noted and documented by SENASICA, but no effective enforcement actions had been initiated to address the lack of preventive measures. [9 CFR 416.3, 416.14, and 416.17]
- 18/51 Some of the written corrective actions taken when monitoring procedures revealed that critical limits had been exceeded were inadequate (did not include preventive measures). There were several illegible corrections in the official log for monitoring of critical limits. [9 CFR 417.3(a)(3) and 417.8(e)]
- 28 A statistical process control procedure had not been developed to evaluate the results of the testing program for generic *E. coli*, as required when the swabbing method of sampling is used. The establishment was using the criteria intended only for use when the excision sampling method is employed. [9 CFR 310.25 (a)(2)(ii)]
- 39/51 Maintenance of over-product structures had been neglected in several areas (this was a repeat finding from the previous FSIS audit of this establishment): a number of holes in ceilings for pipes and cables had not been adequately sealed and there were broken areas above three doors to coolers and corridors. [9 CFR 416.2(b)(1) and 416.17]
- 40 Light at two inspection stations was inadequate. FSIS requires a minimum of 50 foot-candles (fc) of shadow-free light at inspection surfaces. Light levels were measured at 20 fc on the cut surfaces of the right cheeks and 30 fc in abdominal cavities. The State Supervisor had noted inadequate light some six weeks previously during a routine monthly supervisory visit and new lighting had been installed, but neither the SENASICA officials nor the establishment management had a light meter to measure its adequacy. [9 CFR 307.2(m)(2)]
- 46 Several obviously damaged cartons of boneless meat with punctured sides and exposed contents, in the thawing cooler, had not been identified by the establishment for retention or rejection. One of these had been placed on top of a pallet full of other cartons and juices were escaping onto the other cartons. The SENASICA officials immediately ordered complete reinspection of all the cartons in the cooler and rejection of all the damaged ones. [9 CFR 416.4(d)]
- 51 The majority of the carcass in the coolers carried no legible marks of inspection (ink brands). [9 CFR 312.2]
- 58 Following the audit, the SENASICA State Supervisor issued to the establishment management a Notice of Intent to Delist if the above problems are not adequately addressed and corrected within 30 days of this audit. The FSIS auditor was in full agreement with this decision.

61. NAME OF AUDITOR

Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Dewied International, S.A. De C.V. Piedras Negras, Coah., Mexico	2. AUDIT DATE 04/29/2004	3. ESTABLISHMENT NO. TIF 46	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Don Carlson		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58. Notice of Intent to Delist	X
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 29, 2004: Est. TIF-46, Dewied International, Piedras Negras, Coah., Mexico
Operations: Processing

- 13/51 Preventive measures for corrective actions were not included in the daily records documenting pre-operational and operational sanitation noncompliances. [9 CFR 416.16 (a) and 416.17]
- 15/51 Ongoing verification procedures were not adequately described in the HACCP plan. [9 CFR 417.2 (c)(7) and 417.8] Calibration of equipment was not described in the HACCP plan and was not performed. [9 CFR 417.2 (c)(7), 417.4 (a)(2) and 417.8]
- 19/51 Ongoing verification was performed by the same quality control employee who was monitoring critical limits. [9CFR §417.4 (a)(2) and 417.8]
- 22/51 There were no decision-making documents available for the selection and development of CCP's and critical limits, and no documents supporting both monitoring and verification procedures selected, or the frequency of those procedures. [9 CFR 417.5 (a) (2) and 417.8]
- CCP 3 was not monitored at the frequency described in the HACCP plan. [9 CFR 417.5 (a)(3) and 417.8]
- 39/51 The floors of the men's and women's welfare rooms were porous, cracked and could not be adequately cleaned and sanitized. The walls and furnishings were in poor repair. [9 CFR 416.2 and 416.17]
- 46 Two dry-storage rooms used to store packaging material were disorganized and crowded. Dust and unidentified particles were identified on pallets and boxes of packaging material. The official (SENASICA) MVZ inspector leading the audit and the establishment management took immediate and appropriate corrective actions. [9 CFR 416.4 (d)]
- 58 The official (SENASICA) MVZ inspector who was leading the audit concluded that the deficiencies observed regarding on-going HACCP, SSOP, and other sanitary requirements warranted the issuance of a Notice of Intent to Delist.

61. NAME OF AUDITOR

Dr. Don Carlson

62. AUDITOR SIGNATURE AND DATE



Dr. Don Carlson /s/ April 29, 2004

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sonora Agropecuaria, S.A. de C.V. Carretera Mexico - Nogales km 1778 Navojoa, Sonora	2. AUDIT DATE 04 - 22 - 04	3. ESTABLISHMENT NO. TIF 57	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

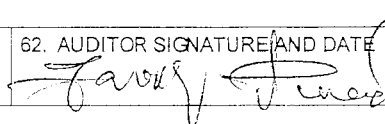
April 27, 2004: Est. TIF-57, Sonora Agropecuaria, S.A. de C.V., Navojoa, Sonora, Mexico

- 11 During the pre-operational sanitation inspection, small particles that had fallen from the overhead refrigeration unit were observed on one of the boning tables. Immediate corrective action was taken by the establishment management. [Regulatory reference: 9 CFR 416.4 (a)]
- 46 The operator performing the stunning and bleeding of animals was not sanitizing his knife as required. This deficiency was immediately corrected by the establishment management. [9 CFR 416.4 (a)]

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Agropecuario Sonorense, Hermosillo, Sonora Mexico	2. AUDIT DATE 04 - 23 - 04	3. ESTABLISHMENT NO. TIF 66	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

April 27, 2004: Est. TIF-66, Frigorifico Agropecuario Sonorense, Hermosillo, Sonora, Mexico

45 There was inadequate differentiation of plastic containers being used for storing both edible and inedible product. Immediate corrective actions were taken by the establishment management.
[Regulatory reference: 9 CFR §416.3 (c)]

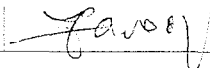
55/51 There was inadequate identification of viscera with the carcasses to which they belonged. The SAGARPA officials ordered immediate corrective actions. [9 CFR §310.2 (a)]

55/51 Retained carcasses were being washed prior to final inspection. The SAGARPA officials ordered prompt corrective action. [9 CFR §310.3]

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Kowi, S.A. de C.V. Km. 1788 Carretera Mexico-Nogales Navojoa, Sonora, Mexico	2. AUDIT DATE 04 - 22 - 04	3. ESTABLISHMENT NO. TIF 74	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	X	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records	X	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58. Notice of Intent to Delist	X
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

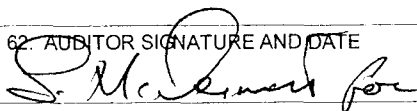
April 27, 2004: Est. TIF-74, Frigorifico Kowi, S.A. de C.V., Navojoa, Sonora, Mexico
Operations: Pork Slaughter

- 19/51 Corrective actions to be taken by the establishment when a deviation from a critical limit occurs is not clearly identified in the written HACCP program. [9 CFR 417.3(a) and 417.8]
- 20/51 The written verification procedures in the HACCP plan do not include either calibration of process-monitoring instruments or direct observation of monitoring activities.
[9 CFR 417.4 (a)(2)(i)-(ii) and 417.8]
- 29/51 The establishment had not developed a statistical process control method, as required, when the swabbing method is used for evaluating the results of the testing program for generic *E. coli*. The establishment was using the evaluation criteria intended only for the excision method of sampling. This deficiency was scheduled for correction by the establishment management.
[9 CFR 310.25 (a)(3)(ii)]
- 46 Non-dripping condensation was observed above exposed carcasses in one cooler. Corrective actions were not immediately taken. Also, dripping condensation was observed in the product traffic area outside the cooler. No carcasses were in the area at the time of the observation. The establishment management took immediate corrective actions. [9 CFR 416.4 (d) and 416.14]
- 58 Following the audit, the SENASICA officials issued to the establishment a Notice of Intent to Delist .

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE



United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sana Internacional, S.A. De C.V. San Luis Rio Colorado, Son., Mexico	2. AUDIT DATE 04/22/2004	3. ESTABLISHMENT NO. TIF 86	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Don Carlson		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	X	33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 22, 2004: Est. TIF-86, Sana Internacional, San Luis Rio Colorado, Sonora, Mexico

- 7/51 The SSOP did not fully describe and did not specify the frequency with which each cleaning procedure is to be conducted. [Regulatory references: 9CFR §416.11-12 and 416.17]
- 15/51 Returned product was not included in the flow chart or considered in the hazard analysis. [9CFR §417.2 and 417.8]

61. NAME OF AUDITOR

Dr. Don Carlson

62. AUDITOR SIGNATURE AND DATE

Dr. Don Carlson /s/ April 22, 2004

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Union Sanitaria De Productos Alimenticios, S.A. De C.V. Tijuana, B.C, Mexico	2. AUDIT DATE 04/21/2004	3. ESTABLISHMENT NO. TIF 95	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Don Carlson		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP	X	33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 21, 2004: Est. TIF 95, Union Sanitaria De Productos Alimenticios, Tijuana, BajaCalifornia, Mexico
Operations: Pork Slaughter

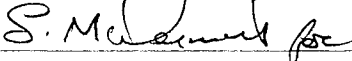
- 7/51 The SSOP did not describe a procedure for the reconditioning of product dropped onto the floor.
[9 CFR 416.11-12 and 416.17]
- 15/51 Ongoing verification procedures were performed, but were not described in the HACCP plan.
[9 CFR 417.2 (c)(7) and 417.8]
Calibration of thermometers was not described in the HACCP plan and was not performed.
[9 CFR 417.2 (c)(7) and 417.8]
- 39 All Styrofoam panels located on the ceiling of the boxed product freezer were loose, broken or missing.
[9 CFR 416.2 (b)]
- 39/51 The ceiling and walls of a storage trailer also used to make-up boxes contained many large holes which exposed packaging material to insulation. [9 CFR 416.3 and 416.17]
- 41/51 Condensation was dripping from a refrigeration unit over a product traffic area in the carcass cooler. Appropriate corrective actions were initiated by the establishment and official (SENASICA) MVZ inspectors.
[9 CFR 416.2 (d) and 416.17]

Condensation was identified on carcass rails at the entrance into the de-boning room and carcass rails located next to the band saw. Appropriate corrective actions were initiated by the establishment and official (SENASICA) MVZ inspectors. [9 CFR 416.2 (d) and 416.17]

61. NAME OF AUDITOR

Dr. Don Carlson

62. AUDITOR SIGNATURE AND DATE



Dr. Don Carlson /s/ April 21, 2004

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sigma Alimentos Noreste, S.A. de C.V. Monterrey, Nuevo Leon	2. AUDIT DATE Apr, 2004	3. ESTABLISHMENT NO. TIF-100	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	X
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

April 22, 2004: TIF-100, Sigma Alimentos Noreste, S.A. de C.V., Monterrey, Nuevo Leon, Mexico

51/57 There were no written reports for the previous three supervisory reviews (January, February, and March 2004), although the SAGARPA personnel (both the official SAGARPA Inspector-In-Charge of the establishment and the current State Supervisor) gave assurances that the responsible (previous) State Supervisor had made supervisory visits to the establishment during those months (U.S.-eligible production had been performed during January, February, and March 2004). The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct his monthly supervisory reviews consistently. [Regulatory reference: 9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR
Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

Garv D. Bolstad 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ganaderia Integral Vizus SA de CV Carretera Culiacan-Vitaroto km 14.5 Culiacan, Sinoloa Mexico	2. AUDIT DATE 04 - 28 - 04	3. ESTABLISHMENT NO. TIF-111	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	X
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

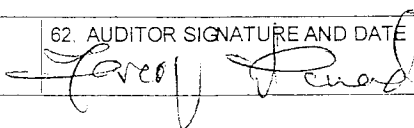

April 28, 2004: Est. TIF-111, Ganaderia Integral Vizus SA de CV, Culiacan, Sinaloa, Mexico

- 11 During pre-operational sanitation inspection, pieces of fat, meat, and small, unidentifiable particles were observed on one of the boning tables and in the viscera-washing area. Additionally, the hoof scalding had not been adequately cleaned. Immediate corrective actions were taken by the establishment management. [Regulatory reference: 9 CFR §416.14]
- 45/46/51 Plastic containers used for edible and inedible materials in the slaughter and boning areas of the establishment were not adequately identified as such. Also, plastic containers for edible product use were washed on the floor in the slaughter room and several plastic containers in the offal cooler were not properly washed. The SAGARPA officials ordered immediate corrective actions. [9CFR §416.3 (c) and 416.4 (a)]
- 46 The operator performing bleeding of the carcasses was not sanitizing his knife after the opening skin cut. This deficiency was immediately corrected by the establishment management. [9 CFR 416.14 (a)]

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Trosi de Carnes, SA de CV Apodaca (Monterrey), Nuevo Leon	2. AUDIT DATE Apr 21, 2004	3. ESTABLISHMENT NO. TIF-114	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 21, 2004 : Est. TIF-114, Trosi de Carnes, SA de CV, Apodaca (Monterrey), Nuevo Leon, Mexico

51/57 There were no written reports for the previous two supervisory reviews (February and March 2004), although the SAGARPA personnel (both the official SAGARPA Inspector-In-Charge of the establishment and the current State Supervisor) gave assurances that the responsible (previous) State Supervisor had made supervisory visits to the establishment during those months (U.S.-eligible production had been performed during February and March 2004). The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct his monthly supervisory reviews consistently. [Regulatory reference: 9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR

Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Cortes y Procesos de Carne de Sonora, SA de CV; Calle de los Tarahumanos # 8, Parque Industrial C.P. 83299 Hermosillo, Sonora	2. AUDIT DATE 04 - 26 - 04	3. ESTABLISHMENT NO. 118	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	X
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards	O	51. Enforcement	X
24. Labeling - Net Weights	O	52. Humane Handling	O
25. General Labeling	O	53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 26, 2004. Est. 118, Calle de los Tarahumanos # 8, Parque Industrial, Hermosillo, Sonora
Operations: Processing

- 11/12/ 51 Paper combo bin was penetrated through the protective plastic and product was found contaminated by the forklift in the product receiving room and cooler for the fresh meat. No corrective action was performed by the establishment officials. [9CFR 416.14. and 416.15 (a) (b)]
- 19/51 HACCP verification of monitoring activities was not written and performed. This deficiency was scheduled for correction by the establishment management. [9 CFR 417.4 (a) (2) (ii)]
- 38/51 Rodent control records did not give clear indication whether the poison was consumed by rodents or ants. This deficiency was scheduled for correction by the establishment management. Additionally, several flies were observed in the storage room and in the vicinity near the de-boning area. No immediate corrective action was taken by the establishment. [9 CFR 416.2 (a)]
- 39/51 Several rooms and doors in the establishment were not in good repair (i.e., room connecting processing area #2 with special product area). Wholes under doors were observed in the hall connecting coolers and freezers and in the product receiving room. This deficiency was noted by the inspection service. [9 CFR 416.2 (b)]
- 45/51 Broken plastic containers used for edible product were observed throughout this establishment. Partial corrective action was performed, i.e., several broken containers were removed. [9 CFR 416.3 (a)]
- 45/51 Same color and type of plastic containers were being used for both edible and inedible product in several areas of establishment (i.e., processing room #2, special product room and connecting hall). No immediate correction was performed by the establishment. Storage of equipment in these plastic containers was observed in the mechanical room. [9 CFR 416.3 (c)]
- 46 Non-dripping condensation was observed over exposed product in the de-boning room, and dripping and non-dripping condensation was observed over exposed product in the processing room # 2. Product was removed from the both areas. Condensation was observed dripping on a conveyor belt used for transporting product. No product was on the belt at this time. No immediate corrective action was taken by the establishment. [9 CFR 416.4 (a) (b)]
- 46/51 Unidentified product was observed in the fresh product cooler. Blood and water on boxes, and broken boxes were observed in the in the same area. No immediate corrective action was performed. Overhead build up ice over boxes and on boxes, broken boxes by forklift compromising the product, and boxes on the floor were observed in the freezer. No immediate corrective action was taken by the establishment. [9 CFR 416.4 (d)]
- 47 Dripping water from overhead structures pipes was observed to expose employee protective clothing in the connecting hall area. No corrective action was scheduled. [9 CFR 416.5 (a)]

* This establishment was delisted by SENASICA.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

S. McQuinn for

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sukarne Produccion, S.A. De C.V. Mexicali, B.C., Mexico	2. AUDIT DATE 04/23/2004	3. ESTABLISHMENT NO. TIF 120	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Don Carlson		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	X
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

April 23, 2004: Est. TIF-120, Sukarne Produccion, Mexicali, BajaCalifornia, Mexico

- 11/51 1. Two green plastic product combos ready for use for the day's production of edible product contained fat particles, black unidentified particles and discolored water from the previous day's production. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [Regulatory references: 9CFR §416.13 and 416.17]
2. The cutting blades of the dehorner were pitted and rusty. The dehorner was ready for use for the day's production of food products. Appropriate corrective actions were not initiated by the establishment or by official (SAGARPA) MVZ inspectors. [9CFR §416.13, 416.15 and 416.17]
3. The brisket saw blade, ready for use for the production of food products was identified with product residue and protein buildup from the previous day's production. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.13 and 416.17]
4. Four racks used for the transportation of heads and livers were coated with product residue from the previous day's production. The hooks used to secure product on each rack were surrounded by a one inch in diameter zone of accumulated product residue. The racks contained many 3/8 inch holes in the pipe structure which prevented sufficient cleaning. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.13 and 416.17]
5. Water was dripping off carcass rails onto beef carcasses at the final carcass wash. Corrective actions were not initiated by the establishment or by official (SAGARPA) MVZ inspectors. [9CFR 416.13, 416.15, and 416.17]
6. Peracetic acid was dripping off carcass rails onto beef carcasses at the peracetic acid application area. Corrective actions were not initiated by the establishment or by official (SAGARPA) MVZ inspectors. [9CFR §416.13, 416.15, and 416.17]
- NOTE: Failure to implement SSOP adequately is a repeat finding from the previous FSIS audit in May-June 2003.
- 13/51 Preventive measures for corrective actions were not adequately described in the daily records documenting pre-operational and operational sanitation noncompliances. [9CFR §416.16 (a) and 416.17]
- 15/51 1. Ongoing verification procedures for calibration of thermometers were performed, but were not described in the HACCP plan. [9CFR §417.2 (c)(7) and 417.8]
2. Monitoring activities were performed, but the location of monitoring was not described in the HACCP plan. [9CFR §417.2 (c)(4) and 417.8]
- 39/51 1. Areas of loose paint and rust were identified throughout the overhead structures and walls of the establishment. NOTE: Inadequate maintenance of over-product structures is a repeat finding from the May audit of 2003. [9CFR §416.2 and 416.17]
2. Floor/wall junctions in the boxed product cooler were not sealed properly allowing water to seep under the wall from an adjoining room. [9CFR §416.2 and 416.17]
3. The ends of hollow tubing used for construction of hand rails, product equipment, product stands, overhead equipment supports, and product tables were not sealed to prevent insanitary conditions. [9CFR §416.2 and 416.17]
- 41/51 Condensation was identified over carcasses in carcass cooler numbers one and five. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.2 (d) and 416.17]
- 43/51 The majority of 180 °F water equipment sanitizers were identified with submerged water lines and were not equipped with backflow-prevention devices. [9CFR §416.2 and 416.17]
- 45/51 1. Cracks were identified in the bottoms of green combos used for the storage of edible product. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.3 (a) and 416.17]
2. Two yellow plastic tubs used to transport edible product were cracked and broken. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.3 (a) and 416.17]
- 51 The SAGARPA officials were not enforcing all FSIS regulatory requirements. This was a repeat finding from the FSIS audit in May 2003.
- 55/51 An official (SAGARPA) MVZ inspector was not performing the required postmortem palpations at the carcass rail inspection station. Corrective actions were not initiated by official (SAGARPA) MVZ inspectors. [9CFR §310.1 (a)]

Note: Est. TIF 120 was delisted during the May 15, 2003 audit and is not currently on the list of certified establishments eligible to export to the United States.

61. NAME OF AUDITOR

Dr. Don Carlson

62. AUDITOR SIGNATURE AND DATE

Dr. Don Carlson /s/ April 23, 2004

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorífico Agropecuario Sonorense S. de R. L. de C. U Hermosillo, Sonora, Mexico	2. AUDIT DATE 04 - 27 - 04	3. ESTABLISHMENT NO. 148	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

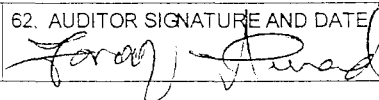
April 27, 2004: Est. TIF-148, Frigorifico Agropecuario Sonorense S. de R. L. de C. U, Hermosillo,
Sonora, Mexico

No comments were necessary.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Delimex de Mexico, S.A. de C.V. San Nicolás de los Garza, Nuevo León	2. AUDIT DATE Apr 28, 2004	3. ESTABLISHMENT NO. TIF-150	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 28, 2004: Est. TIF-150, Delimex de Mexico, S.A. de C.V., San Nicolás de los Garza, Nuevo León, Mexico

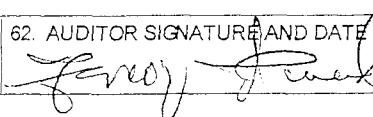
19 Verification procedures were being conducted and documented, but the written description did not include direct observation of the monitoring procedure. The SAGARPA officials ordered immediate correction. [Regulatory reference: 9CFR §417.4 (a)(2)]

51/57 There were no supervisory reviews of this establishment in December 2003, January 2004, or March, 2004. There was U.S.-eligible production during each of these months. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct his monthly supervisory reviews consistently. [9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 04/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION American Beef, S.A. De C.V. Chihuahua, Chih., Mexico	2. AUDIT DATE 04/28/2004	3. ESTABLISHMENT NO. TIF 154	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Don Carlson			6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 28, 2004: Est. TIF-154, American Beef, Chihuahua, Chihuahua, Mexico

- 10 1. Establishment employees working in the raw-product reception area were observed handling boxed product and then handling raw unpackaged product without washing their hands. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [Regulatory reference: 9CFR §416.13]
2. Establishment employees working in the raw-product reception area were observed placing boxed product onto a product contact table. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.13]
- 13/51 Preventive measures for corrective actions were not adequately described in the daily records for each deficiency recorded in pre-operational and operational sanitation records. [9CFR §416.16 (a) and 416.17]
- 15/51) CCP1 (at receiving) included critical limits for multiple hazards (*E. coli* O157:H7, *Salmonella*, *Listeria*, Bovine Spongiform Encephalitis (BSE), and temperature). Furthermore, the hazards identified, with the exception of temperature, do not meet the definition of a critical control point that can be controlled in the product-receiving area. [9CFR §417.2 and 417.8]

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE	Dr. Don Carlson /s/ April 28, 2004
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United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sigma Alimentos Centro S.A. de C.V. Planta Atitalaquia Atitalaquia, Hidalgo Mexico	2. AUDIT DATE 04 - 30 - 04	3. ESTABLISHMENT NO. 158	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

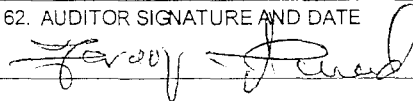
April 30, 200: Est. TIF-158, Sigma Alimentos Centro S.A. de C.V., Planta Atitalaquia, Atitalaquia, Hidalgo, Mexico

- 38/51 Holes were observed under doors in the product receiving room. This deficiency was corrected by an establishment employee. [Regulatory reference: 9CFR §416.2 (b)]
- 45/51 Identical plastic containers were being used for both edible and inedible product and were not differentiated by identification in any way. Corrective action was taken by the establishment management. [9CFR §416.3 (c)]
- 46/51 A container of a non-meat ingredient was not labeled. Immediate corrective action was performed by the establishment management. [9CFR §416.4 (c)]

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Carne Seca De Res Cara Blanca, S.A. De C.V. Ciudad Cuauhtemoc, Chihuahua	2. AUDIT DATE 04/28/2004	3. ESTABLISHMENT NO. TIF 188	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Don Carlson		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59. Establishment Delistment	X
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

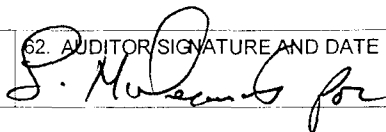
April 28, 2004. Est. TIF 188. . Carne Seca De Res Cara Blanca, Ciudad Cuauhtemoc, Chih.
Operations: Processing

- 10/51 - The floor, walls and ceiling of the oven used to cook beef product was coated with a heavy grease film. The plaster covering the inside of the oven was cracked and broken. All steel structures including the inside of the oven door was totally rusted. The oven was in a deteriorated condition. The roller milled was passed by the establishment and an official (SAGARPA) MVZ Inspector during pre-operational sanitation inspection and was ready for the day's production of food products. Corrective actions were not initiated. [9 CFR 416.13] [9 CFR 416.17]
- The internal structure of a hammer mill grinder used to produce Machaca De Res was rusted. The sieve which the product was forced through was rusty, cracked and broken. The roller milled was passed by the establishment and an official (SAGARPA) MVZ Inspector during pre-operational sanitation inspection and was ready for the day's production of food products. Corrective actions were not initiated. [9 CFR 416.13] [9 CFR 416.17]
- The rollers of a roller mill used to produce Cecina De Res were rusty. The housing covering the rollers were coated with meat fibers and grease residue from the previous day's production. The entire roller mill including the frame work was rusted. The roller milled was passed by the establishment and an official (SAGARPA) MVZ Inspector during pre-operational sanitation inspection and was ready for the day's production of food products. Corrective actions were not initiated. [9 CFR 416.13] [9 CFR 416.17]
- 13/51 - Preventive measures for corrective actions were not included in the daily records documenting operational sanitation noncompliances. [9 CFR 416.16 (a)] [9 CFR 416.17]
- Noncompliances were not adequately described in the daily pre-operational sanitation records. [9 CFR 416.16 (a)] [9 CFR 416.17]
- Corrective actions were not described for each deficiency in the daily operational sanitation records. [9 CFR 416.16 (a)] [9 CFR 416.17]
- 19/51 - Letters of guarantee were on file for Bovine Spongiform Encephalitis (BSE) for each shipment of beef products received, but BSE was not considered in the hazard analysis. [9 CFR 417.4 (a) (3)] [9 CFR 417.8]
- Letters of guarantee were on file for *E coli* O157:H7 for each shipment of beef products received, but *E coli* O157 H7 was not considered in the hazard analysis. [9 CFR 417.4 (a) (3)] [9 CFR 417.8]
- 22/51 The critical time, for CCP 1 was measured, but was not recorded. [9 CFR 417.5 (a) (3)] [9 CFR 417.8]
- 38 Live insect larva were identified in a barrel located in a processing area of the lower level of the establishment. The barrel was used to contain grease drainage from the oven used to cook beef products. [9 CFR 416.2 (a)]
- 39/51 - An exhaust vent located in the ceiling behind the oven used to cook beef product was surrounded by peeling paint and an area of rest. [9 CFR 416.2] [9 CFR 416.17]
- Plaster and cement covering areas of the oven used to cooked beef products was craked and broken. [9 CFR 416.2] [9 CFR 416.17]
- Peeling paint was identified over a stair well that was used to transport finished unpackaged product. [9 CFR 416.2] [9 CFR 416.17]
- 46/51 - White plastic crates were place onto the floor and used as tub stands. The same type of white plastic crates were used for packaged product and placed onto product contact surfaces. Corrective actions were not initiated. [9 CFR 416.4 (d)] [9 CFR 416.17]
- A black unidentified smear, 6 inch by 18 inch was identified on the surface of a tabled used for packaged product. [9 CFR 416.4 (d)] [9 CFR 416.17]
- 59 SENASICA voluntarily removed this establishment from the list of establishments certified to export to the United States.

61. NAME OF AUDITOR

Dr. Don Carlson

62. AUDITOR SIGNATURE AND DATE



Dr. Don Carlson /s/ April 28, 2004

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Alimentos Sigma ConAgra Foods S.A. de C.V. Linares, Nuevo Leon	2. AUDIT DATE Apr 27, 2004	3. ESTABLISHMENT NO. TIF-209	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

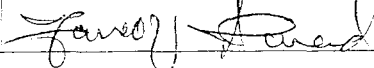
April 27 2004: Est. TIF-209, Alimentos Sigma ConAgra Foods S.A. de C.V., Linares, Mexico

51/57 There were no supervisory reviews of this establishment since October 2003. There has been U.S.-eligible production during each month since October 2003. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct his monthly supervisory reviews consistently. [Regulatory reference: 9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR

Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Productos Alimenticios Tia Lencha S.A. Cienega de Flores, Nuevo Leon	2. AUDIT DATE Apr 26, 2004	3. ESTABLISHMENT NO. TIF-237	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

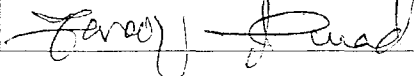
April 26, 2004: Est. TIF-237, Cienega de Flores, Nuevo Leon, Mexico

51/57 There were no supervisory review of this establishment in either May or October 2003, although there were shipments to the U.S. in those months. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct and his monthly supervisory reviews consistently. [9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 09/27/04

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Tasky De Mexico, S.A. De C.V. Cuidad Juarez, Chih., Mexico	2. AUDIT DATE 04/26/2004	3. ESTABLISHMENT NO. TIF 271	4. NAME OF COUNTRY Mexico
5. NAME OF AUDITOR(S) Dr. Don Carlson		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

April 26, 2004: Est. TIF-271, Tasky De Mexico, Ciudad Juarez, Chihuahua, Mexico

- 15/51 1. Calibration of thermometers was performed, but ongoing verification for calibration of equipment was not described in the HACCP plan. [Regulatory references: 9CFR §417.2 (c)(7) and 417.8]
2. Calibration of equipment was performed, but the establishment did not maintain a written procedure for the calibration of thermometers used to measure critical limits. [9CFR §417.2 (c)(7) and 417.8]
- 46 1. Packaging film and packaged product were located under a work platform. The work platform was constructed with an open grate surface and was not provided with a shield to protect materials stored below it from debris from employees walking on the platform. The official (SAGARPA) MVZ inspector leading the audit and the establishment took immediate and appropriate corrective actions. [9CFR §416.4 (d)]
2. Tubs used for edible product were placed onto an insanitary work platform and then handled by production workers. The official (SAGARPA) MVZ inspector leading the audit and the establishment took immediate and appropriate corrective actions. [9CFR §416.4 (d)]

61. NAME OF AUDITOR

Dr. Don Carlson

62. AUDITOR SIGNATURE AND DATE

Dr. Don Carlson /s/ April 26, 2004

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Elaboradora La Esperanza, S.A. de C.V. Sabinas Hidalgo, Nuevo Leon	2. AUDIT DATE Apr 23, 2004	3. ESTABLISHMENT NO. TIF-304	4. NAME OF COUNTRY Mexico
	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	X
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	X
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

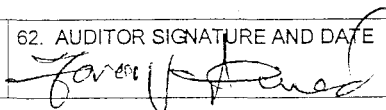
April 23, 2004: Est. TIF-304, Elaboradora La Esperanza, S.A. de C.V., Hidalgo, Nuevo Leon, Mexico

- 19 Verification procedures were being conducted and documented, but the written description did not include direct observation of the monitoring procedure. The SAGARPA officials ordered immediate correction. [Regulatory reference: 9CFR §417.4 (a)(2)]
- 43 Physico-chemical water analysis was performed regularly, but not sampling for microbiological potability. The SAGARPA officials ordered the prompt submission of a water sample and a program for at least annual microbiological testing was initiated immediately by the establishment management. [9CFR §416.2 (g (1))]
- 51/57 There were no supervisory reviews of this establishment since September 2003. There was one shipment to the U.S. in November 2003 and one more in December 2003. All of the dried shredded beef, which is produced on a regular basis, is considered eligible for U.S. export. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct his monthly supervisory reviews consistently. [9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR

Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 09/27/04

August 2, 2004
Ofido No. BOO.04.00.01.01. 3670

Karen Stuck
Assistant Administrator
Office of International Affairs
Food Safety and Inspection Service
Washington D.C.

I refer to the final report of the audit performed on April 20 to May 5 of this year and that we received on July 2, 2004, informing us of the FSIS observations to the Mexican Federal Inspection System (TIF).

On this matter this office has carried-out the following activities in reference to the official observations issued by FSIS/USDA.

- a) Observation: Monthly reports by the state supervisor for the state of Nuevo Leon are lacking.

Corrective Measures:

Three state supervisors have been designated for the state of Nuevo Leon. This will enable the performance of timely monthly supervisions required by the establishments. The state of Nuevo Leon is the state with most number of establishments exporting to your country.

The state supervisors for the state of Nuevo Leon have sent to SENASICA their annual supervisory program specifying monthly verifications of each establishment. In the development of the program, all supervisory activities performed at each establishment are being documented. Likewise, these state supervisors are recuperating the supervisions of the previous state supervisor that were viewed as a serious observation by FSIS/USDA.

This office has elaborated and delivered the functions and procedures of the activities of the state supervisors.

- b) Observations: SENASICA ha not furnished an adequate follow-up inspection system at the central level.

Corrective actions:

All of the companies listed as eligible to export to the United States, and those that have been delisted or are in the process of being re-listed again, have been audited by personnel from the central office and by the state supervisors of the TIF establishments, also the activities of the state supervisors and the medical veterinarian assigned to the TIF plant have been evaluated.

On July 6, of this year, a national meeting of state supervisors was held to unify inspection criteria, and make-up the organization chart within SAGARPA

indicating chain of command, authority and functions of the supervisors. Likewise, general training in the PBIS System that is being implemented at the TIF plants was given to the supervisors.

This office has the Annual Supervisory Program of each of the state supervisors and a file of each audit performed by the state supervisors, this will enable the central office to follow-up on the activities of the VIC at the plants, the state supervisors and the establishments themselves.

- c) Observation: The medical veterinarians of recent hire have not been paid for their work.

Corrective measures:

Currently all the VIC's at the plants and the state supervisors that were hired have now been paid and receive payment regularly enabling better control of their activities.

- d) Observation: SENASICA has not taken corrective actions when an establishment fails in the fulfillment of the requirements to export to the United States.

Corrective actions:

On May 11, of this year, establishments TIF No. 45, "Empacadora de Carnes Unidad Ganadera, S.A. de C.V.", TIF No. 74 "Frigorífico Kowi, S.A de C.V.", TIF No. 95 "Union Sanitaria de Productos Alimenticios, S.A. de C.V.", TIF No. 118 "Cortes y Procesos de Carne de Sonora, S.A. de C.V.", TIF No. 154 "American Beef, S.A. de C.V." were de-listed from the list of authorized plants to export to the United States.

Intensive supervisions have been carried-out by the supervisors of the establishments that are on the list of eligible plants to export to the United States and those that have been de-listed or have requested to be listed to prove the fulfillment of the American regulations of the subject matter and to address the observations of FSIS derived from the last audit.

- e) Observation: Of the deficiencies of the TIF establishments, in maintenance, operational procedures, preoperational, HACCP, programs for ***E.coli generica***, ***E.coli 0157: H7***, ***Listeria***, program for toxic residues, ante mortem and post mortem inspection.

Corrective measures:

All the establishments involved have received FSIS's observations.

The state supervisors have been given the final results of the audit performed on April 20 to May 4 by personnel from FSIS/USDA.

The state supervisors are carrying-out intensive audits of the establishments that are currently listed and those that were delisted as per the requirements of the observations of the final results of the audit.

Establishments TIF No. 45, 57, 74, 95, 89, 154, and 281 that were delisted have resolved all the observations derived from the final report of the audit.

All the state supervisors were given the following documentation:

1. Compliance guidelines for establishments on the FSIS microbiological testing program and other verification activities for ***Escherichia coli 0157:H7***.
2. FSIS Directive 10,010.1 revision 13/31/04 "Microbiological testing program and other verification activities for ***Escherichia coli 0157:H7*** in raw beef products and raw ground beef components and beef patty components.
3. FSIS Directive 6420.2, 3/31/04 "Verification of procedures for controlling fecal material, Ingesta and milk in slaughter operations".

These have to be distributed among the official medical veterinarians to keep an adequate control of the programs for pathogens demanded by FSIS-USDA.

Likewise, derived from the hiring of official personnel, SENASICA has implemented a training program that will assure that National and American regulations are duly complied:

The VIC's and supervisors have been trained in the National and American regulations to verify the compliance by the establishments.

Evaluation of POES, HACCP, and PBIS in the states of Sonora, Yucatan and Nuevo Leon.

The Meat and Poultry Inspection Seminar (FSIS-USDA) was given to 3 state supervisors and one VIC of TIF plant by personnel from FSIS-USDA in Puerto Rico and at College Station.

Meat and Poultry Inspection Seminar was given by the TIF Plants Supervisor in the state of Nuevo Leon to official personnel at the TIF establishments.

Basic knowledge of POES and HACCP and its verification for the states of Sonora, Sinaloa, Chihuahua and Hidalgo.

A seminar on the Inspection of Eggs and Poultry meat will be given from August 9, to August 20, 2004.

In September of 2004 training will be given to 90 medical veterinarians on HACCP.

For all the previous, I inform you that this office has performed the corrective actions to the TIF System. Likewise, the state supervisors and VIC's responsible for the establishments will follow-up on a permanent basis on all the activities of the establishments that export to the United States.

Sincerely

QFB. Amada Velez Mendez
Director General
Food Safety



Servicio Nacional de Sanidad, Inocuidad y
Calidad Agroalimentaria

Dirección General de Inocuidad
Agroalimentaria, Acuícola y Pesquera.

Oficio BOO.04.00.01.01

3670

México D.F., 2 de agosto de 2004

C. KAREN STUCK
Assistant Administrator
Office of International Affairs
Food Safety and Inspection Service
1400 Independence Avenue, SW
Room 2137, South Building
20250, Washington, D.C.

Me refiero al informe final de la auditoría llevada a cabo del 20 de abril al 4 de mayo del presente, recibido el 2 de julio del año en curso, en el cual nos informa de las observaciones al Sistema de Inspección Federal (TIF).

Sobre el particular le informo que esta Dirección General, ha llevado las siguientes actividades referente a las observaciones oficiales emitidas por el FSIS-USDA:

- a) Observación: Faltan reportes mensuales del Supervisor Estatal asignado en el Estado de Nuevo León

Medidas Correctivas:

- Se han nombrado a tres Supervisores Estatales en el Estado de Nuevo León, lo cual permite realizar las supervisiones mensuales que requieren los establecimientos en tiempo y forma, debido a que este estado es quien tiene mayor número de establecimientos de exportación en el país.
- Los Supervisores Estatales del Estado de Nuevo León han enviado al SENASICA su programa de supervisión anual especificando las verificaciones mensuales a cada establecimiento. Para lo cual, en el desarrollo del programa se está documentando todas las actividades de supervisión realizadas a los establecimientos, asimismo estos Supervisores Estatales están recuperando las supervisiones del anterior Supervisor Estatal del Estado de Nuevo León, que fueron motivo de una observación grave por parte del FSIS-USDA.
- La Dirección General ha elaborado y entregado los procedimientos y funciones de las actividades de los Supervisores Estatales.

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**Servicio Nacional de Sanidad, Inocuidad y
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**Dirección General de Inocuidad
Agroalimentaria, Acuícola y Pesquera.**

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(2)

- b) Observaciones: El SENASICA no ha proporcionado el seguimiento adecuado al Sistema de Inspección a través del Nivel Central.

Medidas correctivas:

- Todas las empresas que se encuentran en la lista como elegibles para exportar a los Estados Unidos de América, así como las que han sido deslistadas o están en proceso de ser listadas nuevamente, han sido auditadas por personal de Nivel Central y por los Supervisores Estatales de establecimientos TIF, al igual que se han evaluado las actividades de los Supervisores Estatales y MVZ's responsables de cada establecimientos TIF.
- Con fecha de 6 de julio pasado se tuvo una Reunión Nacional de Supervisores Estatales para homologar los criterios de inspección, así como para dar a conocer el organigrama del SENASICA, las líneas de autoridad, las funciones de los supervisores. Asimismo, se les proporcionó capacitación general en el Sistema de PBIS que se esta implementando en los establecimientos TIF de manera paulatina.
- La Dirección General tiene el Programa de supervisión anual de cada uno de los Supervisores Estatales, así como un archivo de cada da las auditorías realizadas emitidas por los Supervisores Estatales, con lo cual el Nivel Central dará seguimiento a las actividades tanto de los MVZ Responsables de los establecimientos, los Supervisores Estatales y a los establecimientos mismos.

- c) Observación: Los MVZ's de reciente contratación no han sido compensados por su trabajo.

Medidas correctivas:

- Actualmente todos los MVZ's responsables de los establecimientos y los Supervisores Estatales que se contrataron ya han sido compensados y reciben de manera regular su pago, y se tiene un mejor control de sus actividades.
- d) Observación: SENASICA no ha tomado acciones correctivas cuando un establecimiento falla en el cumplimiento de los requisitos de exportación de los Estados Unidos de Norteamérica.



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Medidas correctivas:

- Con fecha 11 de mayo pasado se deslistaron los establecimientos TIF No. 45 "Empacadora de Carnes Unidad Ganadera S.A. de C.V.", TIF No. 74 "Frigorífico Kowi S.A. de C.V.", TIF No. 95 "Unión Sanitaria de Productos Alimenticios S.A. de C.V.", TIF No. 118 "Cortes y procesos de carne de Sonora S.A. de C.V. y TIF No. 154 "American Beef S.A. de C.V", elegibles de exportar a los Estados Unidos de América.
 - Se han llevado a cabo supervisiones exhaustivas a los establecimientos que se encuentran en la lista como elegibles para exportar a los Estados Unidos de América, así como las que han sido deslistadas o han solicitado ser listadas, para comprobar el cumplimiento de las regulaciones norteamericanas en la materia y atender las observaciones de FSIS derivadas de la última auditoría.
- e) Observación: De las deficiencias de los establecimientos TIF, en mantenimiento, Procedimientos Operacionales, Preoperacionales, HACCP, Programas de *E.coli genérica*, *E. coli O157: H7*, *Listeria*, Programa de residuos tóxicos, inspección ante mortem y post mortem.

Medidas correctivas:

- Se le han hecho llegar a los establecimientos involucrados las observaciones, de FSIS.
 - Se les ha entregado a los Supervisores Estatales el dictamen final de la auditoría realizada del 20 de abril al 4 de mayo por personal del FSIS-USDA.
 - Los Supervisores Estatales están llevando a cabo auditorías exhaustivas a los establecimientos que actualmente están enlistados y aquellos que fueron deslistados derivado de las observaciones del dictamen final.
 - Los establecimientos TIF No. 45, 57, 74, 95, 89, 154 y 281 deslistados, ya han resuelto todas las observaciones que derivaron del informe final emitido por el FSIS-USDA.
 - A los Supervisores Estatales se les entrego la siguiente documentación:
1. Compilanse guidelines for establishments on the FSIS microbiological testing program and other verification activities for *Escherichia coli O157:H7*.



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(4)

2. FSIS Directive 10,010.1 revision 13/31/04 "Microbiological testing program and other verification activities for *Escherichia coli* O 157:H7 in raw beef products and raw ground beef components an beef patty components.
3. FSIS Directive 6420.2 3/31/04 "Verification of procedures for controlling fecal material, ingesta and milk in slaughter operations.

Los cuales deberán difundir entre los MVZ's oficiales para llevar un adecuado control de los Programas de patógenos que exige el FSIS-USDA.

Asimismo, derivado de la contratación de personal oficial el SENASICA ha instaurado un programa de capacitación que asegurara que las regulaciones nacionales y americanas se cumplan debidamente:

- Se ha capacitado a los MVZ's y Supervisores en las regulaciones nacional y americana para verificar su cumplimiento por parte de los establecimientos.
- Evaluación de POES, HACCP y PBIS en los estados de Sonora, Yucatán y Nuevo León.
- Seminario de Inspección de Carne Roja y Aves (FSIS-USDA), impartido a 3 Supervisores Estatales y un MVZ Responsable de establecimientos TIF por el FSIS-USDA a personal oficial en Puerto Rico y Texas.
- Seminario de Inspección de Carne Roja y Aves (FSIS-USDA), impartido por el Supervisor de establecimientos TIF en el estado de Nuevo León al personal oficial de los establecimientos TIF.
- Conocimiento básico del POES y HACCP y su verificación para los Estados de Sonora, Sinaloa, Chihuahua e Hidalgo.
- Se impartirá el curso de Inspección de huevo y carne de ave, del 9 al 20 de agosto del 2004.
- En septiembre del 2004 se capacitara a 90 MVZ's en HACCP.



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Por lo anterior, hago de su conocimiento que esta Dirección General ha realizado las acciones correctivas al Sistema TIF. Asimismo le comunico, que se estará dando seguimiento de forma permanente a las actividades, de los establecimientos que exportan a los Estados Unidos de América a través de los Supervisores Estatales y los MVZ responsables de los establecimientos

Sin otro particular, aprovecho la ocasión para enviarle un cordial saludo.

ATENTAMENTE
SUFRAGIO EFECTIVO. NO REELECCIÓN
LA DIRECTORA GENERAL

QFB. AMADA VÉLEZ MÉNDEZ



C.c.p.: Dr. Javier Trujillo Arriaga.- Director en Jefe del SENASICA.
MVZ. Jorge Paredes Pérez Jefe del Depto. de Establecimientos TIF.
MVZ. Concepción Silva Mora. Supervisora a Nivel Central

AVM/JPP

COURTESY TRANSLATION

September 3, 2004

Ms. Karen Stuck
Assistant Administrator
Office of International Affairs

Below you will find this General Direction's comments on the final audit report made to the Mexican TIF system by FSIS in April/May of this year.

Plant TIF 95 "Union Sanitaria de Productos Alimenticios, S.A. de C.V."

Even though the plant was identified by the FSIS auditor and a notice of intent to delist (NOID) was recommended allowing 30 days for correcting the deficiencies encountered in accordance to FSIS regulations. On the 4th of May exit meeting, it was removed from the list of eligible plants to continue exporting to the U.S. The observations related to the roof fixing and warehouse packing area were corrected in timely manner, therefore, we consider that this plant should be re-listed.

Plants TIF 154 "American Beef, S.A. de C.V."

The observation were made on multiple established risks in a critical control point in the HACCP plan. We consider that a situation of this type does not compromise the food safety of the beef product, therefore, this plant should not have been considered to be delisted, as we commented on the May 4th meeting, specially when the controls for these multiple risks are clearly documented.

Plant TIF 57 "Sonora Agropecuaria, S.A. de C.V."

Even though this plant was delisted by FSIS in 2003, it was included in the 2004 audit where it did not report any serious deficiencies. The ones that were found were corrected immediately, therefore, we consider that this plant should be re-listed.

Plant TIF 74 "Frigorifico Kowi, S.A. de C.V."

The FSIS auditor pointed out the lack of description written in the corrective actions in case of deviations to the HACCP plan, however, a control sheet was presented to the auditor with the corrective measures applied, this does not mean that the deviations are not corrected.

On the other hand, it was not mentioned during the audit, the inclusion of the calibration instruments, in the HACCP plan.

In relation to the Plant TIF No. 45 "Empacadora de Carnes Union Ganadera S.A. de C.V.", they were given a NOID and that it had 30 days to correct the deficiencies of the pre-operative procedures, as well as the maintenance. These were corrected in a timely manner, thus, we consider that this plant should also be re-listed.

Concerning the above, I inform you that the observations derived from the audit to the plants have been corrected, documents to this effect were sent to you on July 29 of this year, therefore, I would appreciate if you can inform us of the next step needed to re-list these plants.

In reference to the comments about the other audited plants, we agree with the observations pointed out by the FSIS auditors.

Regards,

QFB Amada Velez Mendez



SECRETARIA DE AGRICULTURA,
GANADERIA, DESARROLLO
RURAL, PESCA Y ALIMENTACION

***Servicio Nacional de Sanidad, Inocuidad y Calidad
Agroalimentaria***

**Dirección General de Inocuidad Agroalimentaria,
Acuícola y Pesquera**

Oficio No. BOO.04.- 4300

México, D.F., a 3 de septiembre de 2004

**Mr. Karen Stuck
Assistant Administrator
Office of International Affairs
Food Safety and Inspection Service
1400 Independence Avenue, SW
Room 2137, South Building
20250, Washington, D.C.**

A continuación encontrará los comentarios de esta Dirección General sobre el proyecto de informe final de la auditoría de FSIS llevada a cabo al sistema TIF mexicano en abril/mayo del presente año.

Planta TIF 95 "Unión Sanitaria de Productos Alimenticios, S.A. de C.V."

Aun cuando la planta fue identificada por el auditor de FSIS con intento de deslistamiento y de acuerdo a las regulaciones de FSIS con 30 días para solventar observaciones, en la reunión efectuada el 4 de mayo, se consideró que no estaba en la lista de plantas elegibles a seguir exportando a EUA. Esas observaciones relativas a reparación de techos y área de almacén de empaque fueron solventadas en tiempo y forma, por lo que consideramos que debería listarse nuevamente.

Plantas TIF 154 "América Beef, S.A. de C.V."

La observación se realizó sobre los múltiples riesgos establecidos en un punto crítico de control en el plan HACCP. Consideramos que una situación de este tipo no compromete la inocuidad del producto cárnico por lo que esta planta no debería haberse considerado para ser deslistada, como se comentó en la reunión del 4 de mayo, mas aun cuando se efectúan los controles para estos múltiples riesgos, mismos que se encuentran documentados.

Planta TIF 57 "Sonora Agropecuaria, S.A. de C.V."

Aun cuando esta planta fue deslistada por FSIS en el 2003, se le incluyó en la auditoría del 2004 en donde NO se reportó deficiencias graves. Las encontradas, fueron corregidas inmediatamente, por lo que consideramos que debe ser reenlistada.

Planta TIF 74 "Frigorífico Kowi, S.A. de C.V."

El auditor de FSIS señaló la falta de descripción escrita de las acciones correctivas en caso de desviaciones al plan HACCP, sin embargo, se presentó al auditor un formato de control de la aplicación de estas medidas correctivas, esto no significa que no se corrijan estas desviaciones.



SECRETARIA DE AGRICULTURA,
GANADERIA, DESARROLLO
RURAL, PESCA Y ALIMENTACION

**Servicio Nacional de Sanidad, Inocuidad y Calidad
Agroalimentaria**

**Dirección General de Inocuidad Agroalimentaria,
Acuícola y Pesquera**

Oficio No. BOO.04.-

4300

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Mr. Karen Stuck

Por otra parte en lo referente a la no inclusión en el plan HACCP, lo relativo a la calibración de los instrumentos, esto no fue mencionado durante la auditoría.

Referente al establecimiento TIF No. 45 "Empacadora de Carnes Unión Ganadera S.A. de C.V." se le informó que quedaba con intento de deslistamiento y que tenía 30 días para solventar las observaciones de los procedimientos preoperativos, así como los problemas de mantenimiento, estas fueron solventadas en tiempo y forma, motivo por el cual consideramos que también debe ser reenlistada.

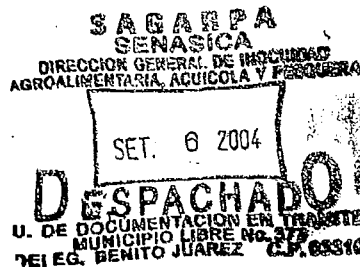
Sobre lo especificado anteriormente, le comento que las observaciones derivadas de esta auditoría a las plantas visitadas ya han sido solventadas, cuya evidencia documental se le hizo llegar con fecha 29 de julio del presente, por lo que agradecería nos comunicara cual sería el siguiente paso para enlistar estas plantas.

En lo que respecta a los comentarios sobre las otras plantas auditadas coincidimos con las observaciones señaladas por los auditores de FSIS.

Sin mas por el momento, reciba un cordial saludo.

Atentamente
Sufragio Efectivo. No Reelección
La Directora General


QFB. Amada Vélez Méndez



C.c.p: Dr. Javier Trujillo Arriaga.- Director en Jefe del SENASICA.- Presente
MVZ. Jorge Paredes, Jefe del Departamento de Establecimientos TIF, Presente
MVZ. Guadalupe Martínez Rodríguez, Supervisora de Establecimientos TIF del Estado de Sonora
MVZ. Guillermo Hernández Hernández, Supervisor de Establecimientos TIF del Estado de Aguascalientes
MVZ. Ivonne Gómez Domínguez, Supervisor de Establecimientos TIF del Estado de Baja California
MVZ. Arturo Moreno Romero, Supervisor de Establecimientos en el Estado de Chihuahua
C. Gregorio Segura Iglesias, Gerente del Establecimiento TIF No. 95
Ing. Luis Jaime Lomelín Ibarra, Gerente General del Establecimiento TIF No. 45
Ing. Antonio Bojorquez Romo Romo, Gerente del Establecimiento TIF No. 57
Ing. Vicente Bihuet Santini, Director General del Establecimiento TIF No. 74
Lic. Ricardo Creel Rayan, Gerente General del Establecimiento TIF 154

Slo.